

## Mal-functioning

- Profi - Gyronal® - knife does not work.
  - Check the power supply, if need be, restore power supply.
  - Check slow to blow fuse 5A (2) and 1A (the 5A fuse is placed behind of the transformer, the 1A fuse is placed in the transformer under the cover for the coil). If be need, change the defect fuse but only use the appropriate fuse.
- Circle blade does not circulate.
  - Check if the Profi - Gyronal® - knife is clean. It is possible that there is still meat sticking between the circle blade (11) and the protective head (10).
  - Follow the instructions for "Cleaning".
- Circle blade is blunt.
  - Follow the instructions for „grinding circle blade“.
- Fat splashes when cutting meat.
  - Follow for instructions for „grinding circle blade“.

## Delivery supply

- Profi - Gyronal® - knife with connection cable.
- Transformer 30 V / 48 V with power connection cable.
- Additionally accessory consisting of: square spanner, screw driver, grind plate / grind stone and 1A + 5A slow to blow fuse.

## Guarantee

- We grant a 6 month material guarantee for the Profi - Gyronal® - knife, excluding wear and tear parts, wrong handling of the knife, interventions of the equipment during the time of guarantee or by deliberate damage.

## Technical data's

Gyronal-knife	Profi - Gyronal® - knife 90
power supply:	230V / 50-60 Hz 90 Watt 30/48V
high revolution:	8200 r.p.m.
slow to blow fuse:	outside 5A+ inside 1A
noise level:	<70 dB (A)
weight handle bar:	800 g
size circle blade:	90 x 13 x 1,5 mm
material of the handle bar:	food-safe
size transformer:	w 80 x d 160 x h 85 mm
weight transformer:	1,75 kg



## EC declaration of conformity according to

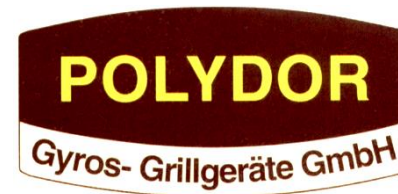
EC Machinery Directive (42/2006/EG)

Hereby we certify under the sole responsibility of the conformity of following product:

Profi Gyronal®-knife 90

with the essential requirements of the following EC directives:  
Machinery Directives (42/2006/EG) and Low Voltage Directives (73/23/EEC)

The following harmonized standards were applied: EN 12100



since 1982

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## Directions of use for Profi - Gyronal® - knife 90

Available in 3 colors:

white, yellow  
and NEW in  
silver-metallic



Abb. 1

The electrical Profi - Gyronal®-knife cuts professionally Gyros, as well as Döner, Kebab and Shoarma. The thickness of the meat can be chosen individually and therefore you can cut even and in fine slices.

**GYRONAL**  
**Top No. 1**  
**over 17 years**

## Safety directions



Before taking into service, please read the complete operating instructions first.

- Do not repair, clean or maintenance work on the Profi - Gyronal® - knife when plugged into the socket
  - unplug main connection cable (7)!
- Only use the Profi - Gyronal® - knife to cut meat like Gyros, Döner and Kebab.
- Never touch the running circle blade (11).
- Only operate the Profi - Gyronal® - knife with the safety appliance device.
  - Thickness adjustment device (15), cover up plate (17).
- Always place the handle bar (14) safely when not in use.
- Do not put the handle bar (14) into water. Do not clean in a dishwasher!
- If the coil in the transformer will be removed by repairing, you must replace it again in due order.
  - The change of the plug and socket connection is only allowed by the producer.
  - This knife is only for commercial use.

## Description of parts



Abb. 2

- |  |  |
|--|--|
| 1 transformer                                | 12 arrestor opening for change of circle blade |
| 2 slow to blow fuse 5A                       | 13 push button 15A                             |
| 3 control light 36V                          | 14 handle bar                                  |
| 4 installation plug 4 way at the transformer | 15 thickness adjusting device                  |
| 5 connector bush 4 way on the cable          | 16 splicing plate for button 15A               |
| 6 rocker switch on the transformer           | (no picture) cover plate 90                    |
| 7 main connection cable                      | 18 square head 6mm                             |
| 8 connection cable with coupling             | 19 square box spanner                          |
| 9 knurled nut for cover up plate             | 20 screw driver                                |
| 10 protective head                           | 21 grind plate                                 |
| 11 circle blade Ø 90                         |  |

## First commissioning

- Notice the safety directions!
- Compare your electricity charges when using the Profi - Gyronal® - knife
  - The Profi - Gyronal® - knife needs 230V A/C 50-60Hz / 30V D/C.
- Check the cleanness of the Profi - Gyronal® - knife before using on food.
  - Pollution of transport
- Connect the connector bush on the cable (5) to the installation plug at the transformer (4) and fasten with the connection nut.
  - Notice that you have the correct position of the plug to the bush when you plug it in.
- Proceed as follows:
  - Follow all the instructions as described in „Cleaning“.
  - Then follow the instructions of “Commissioning”.

## Commissioning



Abb. 3

- You can adjust the required cutting thickness of the meat with the adjusting knurled nut (9).
  - Loosen adjusting knurled nut (9) and move the thickness adjusting device (15) along the slotted oblong hole, the closer the thickness adjusting device is to the circle blade the finer will be the cut slices.
- Plug in the main connection cable (7). By pressing the rocker switch on at the transformer (6) the Profi - Gyronal® - knife is set up.
- By pressing the splicing plate (16) lightly, the circle blade (11) begins to circulate.
- Now bring the handle bar (14) into cutting position, hold the Profi - Gyronal® - knife into a slight sloping position to the meat and cut with a little pressure from the top downward (see picture 3).

## Cleaning



Push the rocker switch at the transformer (6), unplug the main connection cable (7) and pay attention to the safety regulations!



Abb. 4



Abb. 5

- The Profi - Gyronal® - knife has to be cleaned at least once a day. Place the included screw driver (20) into the arrestor opening (12) on the safety device of the circle blade and turn the circle blade (11) by hand until it locks up (see picture 4).
- Loosen the square head (19) with the square spanner (18) and take out the circle blade (11)
- Clean the protective head (10) carefully and especially under the circle blade (11) (see picture 5).
- Clean the complete handle bar (14) with a damp brush or a damp cloth.
  - Do not plunge the handlebar (14) into water and do not clean in a dishwasher.
- Clean the casing of the transformer (1) only with a damp cloth.
- After cleaning the Profi - Gyronal® - knife, you put the utensil back together again in reverse order.
  - Attention! You must refit the circle blade in such a way that the inscription is readable and the grinded circle blade side is showing upwards.
  - Please make sure you are assembling the knife carefully and that you tie up all screws securely.

## Grinding the circle blade



Abb. 6



Abb. 7

- You grind the circle blade while the circle blade is running.
  - Caution! Danger of cutting!
- By pressing the splicing plate (16) lightly, the circle blade (11) begins to circulate and hold the grind plate / grind stone (21) from above on the circle blade (11) (see picture 6).
- After that you hold the grind plate / grind stone from the bottom against the blade (see picture 7).
- Grind the circle blade (11) again from the top side.



**Attention! Do not grind the circle blade while it is assembled. Otherwise the danger is that vibrations can occur while grinding.**